

# FERMAID <sup>TM</sup> K

Fermaid K™ is a blended complex yeast nutrient that supplies essential yeast nutrition to wine must. Fermaid K addresses multiple challenges and stresses that face yeast in wine fermentation by supplementing key constituents lacking in most musts. This proprietary blend has become a standard tool for helping to ensure successful ferments and reduce the production of hydrogen sulfide (H<sub>2</sub>S).

## FERMAID K CONTAINS:

Magnesium Sulfate • Calcium Pantothenate  
Inactive Yeast • Thiamine • Folic Acid • Niacin • Di-Ammonium Phosphate

## WHAT ARE THE INGREDIENTS IN YOUR YEAST NUTRIENT?

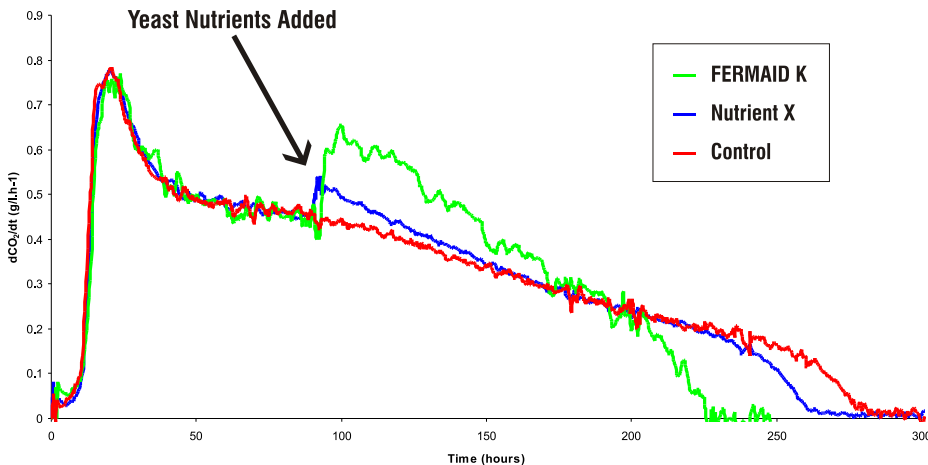


### Fermentative Kinetics with 30g/hL of Yeast Nutrients Added

#### @1/3 Alcoholic Fermentation

Lalvin Bourgo Blanc CY-3079™

24°C/75°C; 25g/hL



## HIGH EFFICIENCY

In trials using the popular CY-3079 yeast, Fermaid K outperformed the control **AND** the competitive brand!

## COST EFFECTIVE

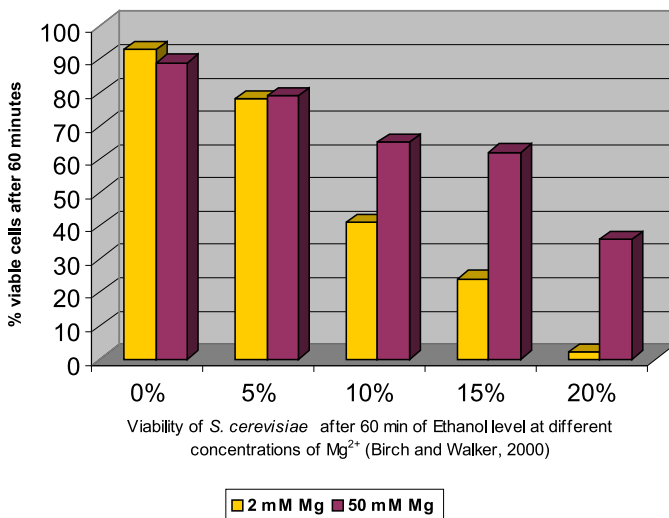
Fermaid K yields better results at a lower dosage rate.

**Compare Fermaid K at 2 lb/1000 gal to the competitive brand at 3-6 lb/1000 gal!**

## THE EFFICIENT AND ECONOMIC CHOICE

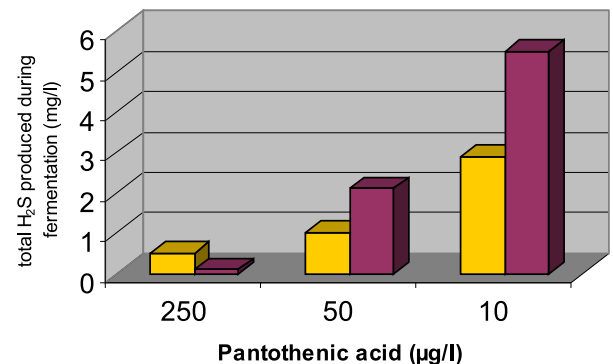
## WHY MAGNESIUM SULFATE?

### YEAST ALCOHOL TOLERANCE



## WHY PANTOTHENIC ACID?

### AVOID H<sub>2</sub>S



Production of hydrogen sulfide by *S. cerevisiae* in a synthetic juice at different concentrations of Yeast Assimilable Nitrogen and Pantothenate (WSU, C. Edwards 2001)

60 mg/L YAN 250 mg/L YAN